

Zacier na bimer ;-)

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU ---
- SRM **94.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **70.8 liter(s)**
- Boil time **15 min**
- Evaporation rate **5 %/h**
- Boil size **76.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------|---------------|-------|-------|
| Grain | Żytni | 5 kg (16.1%) | 85 % | 8 |
| Grain | Pilzneński | 2.5 kg (8.1%) | 81 % | 4 |
| Grain | Monachijski | 2.5 kg (8.1%) | 80 % | 16 |
| Liquid Extract | Żytni | 1 kg (3.2%) | 85 % | 10068 |
| Sugar | Cukier | 20 kg (64.5%) | --- % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| Turbo 8 | Wine | Dry | 345 g | --- |